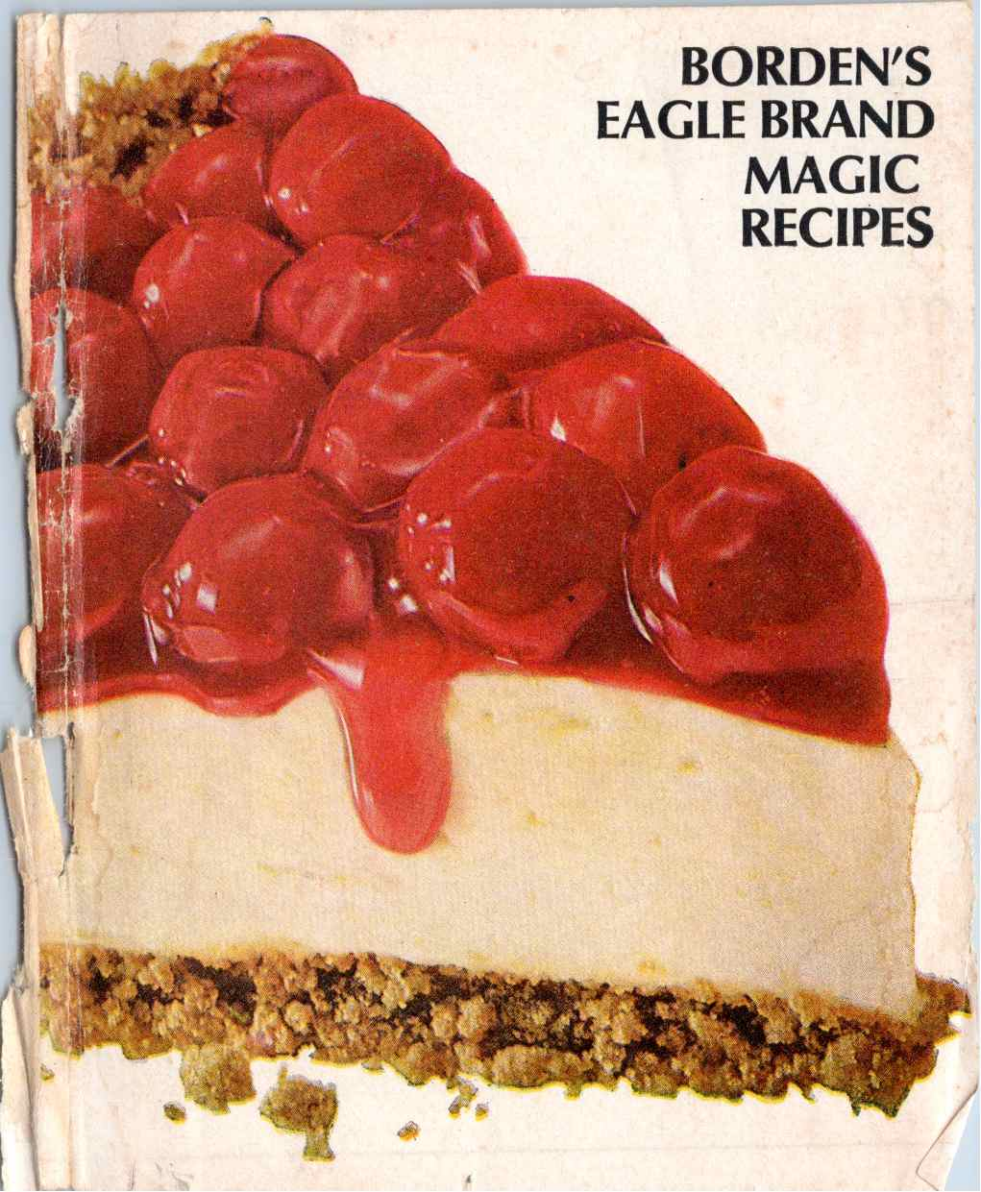
BORDEN'S EAGLE BRAND MAGIC RECIPES



THE MAGIC BEGAN 108 YEARS AGO.

In 1857. That's when Gail Borden created Eagle Brand Sweetened Condensed Milk.

And for 108 years, Eagle Brand has been the most popular way to make delicious desserts quick and easy.

So popular, in fact, that just one Eagle Brand recipe—for Magic Lemon Meringue Pie—was used more than 10 million times last year!

What makes it special?

Eagle Brand is a secret blend of whole milk and sugar that's precooked to a velvety smoothness.

It saves you blending and cooking time, half the trick in making desserts.

It practically guarantees perfect desserts every time, whether you're an expert cook or beginner.

It's nourishing. Double-rich. A great way to get extra milk into your family's diet.

And—it's economical. Because Eagle Brand is so creamy-rich itself, you use less heavy cream, eggs and other expensive ingredients.

Chocolate Peanut Clusters

Sweet, crunchy gems. Makes about 24 1¾-inch candies.

½ pound sweet chocolate
⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
**1 cup (5 oz.) shelled, unsalted whole peanuts*

1. In top of double boiler, melt chocolate over hot water. Remove from heat. 2. Stir in Eagle Brand Sweetened Condensed Milk and peanuts; be sure to cover all nuts with mixture. 3. Drop teaspoonfuls onto buttered cooky sheet or large-sized plate. Refrigerate several hours.

*May use pecan, cashew or walnut meats, or seedless golden or dark raisins.

Molasses Taffy

Fun for parties with the younger set. Makes ¾ pound.

1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
½ cup table molasses
⅛ teaspoon salt
Butter

1. In heavy, shallow saucepan, blend together Eagle Brand Sweetened Condensed Milk, molasses and salt. Cook over medium heat, stirring constantly, 236° F. or until a little dropped into very cold water forms a semi-firm ball which holds its shape when taken from water. Remove from heat at once. 2. Pour into buttered, large platter or 8" x 8" x 2" pan. Let stand until cool enough to handle. 3. Pull taffy between buttered fingers until shiny and light colored. Twist into rope about ¾-inch thick. Cut into 1-inch pieces with kitchen scissors.

But remember: you must use Eagle Brand.

Evaporated Milk won't work in these recipes.

Because Evaporated Milk is milk alone. No sugar added. While it's fine for many cooking uses, it can't succeed in the recipes in this book.

Use Eagle Brand—and *only* Eagle Brand Sweetened Condensed Milk—for perfect desserts every time.

PIES "EASY AS PIE"

Cherry-O Cream Cheese Pie

Our cover illustration, an elegant but easy 3-step dessert treat. Makes a 9-inch pie or 7 to 8 servings.

1 (9-inch) crumb crust or 1 (9-inch) baked pastry shell
1 (8-oz.) package Borden's Cream Cheese
or Borden's Neufchatel Cheese
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
⅓ cup lemon juice
1 teaspoon vanilla extract
1 (1 lb. 6-oz.) can prepared Cherry Pie Filling
*or Cherry Glaze**

1. Let cream cheese soften to room temperature; beat until fluffy. 2. Gradually add Eagle Brand Sweetened Condensed Milk while mixing; stir until blended. 3. Add lemon juice and vanilla extract; blend well. 4. Pour into prepared crust. Chill 2 to 3 hours before garnishing top of pie with Cherry Pie Filling or Cherry Glaze.

*CHERRY GLAZE (makes 1 cup)

1 cup (½ of a 1-lb. can drained, pitted sour cherries)
2 tablespoons sugar
2 teaspoons cornstarch
½ cup cherry juice

1. Blend sugar and cornstarch; stir in cherry juice. 2. Cook till thickened and clear, stirring constantly. 3. Stir in few drops red food coloring if desired. Add cherries. 4. Cool. Garnish top of pie.

Magic Chocolate Pie

Here's a chocolate pie that's sure to become a family favorite. Makes an 8-inch pie or 5 to 6 servings.

1 baked 8-inch pastry pie shell, cooled
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk

PERFECT CANDIES

Quick Fondant

A dazzling array of smooth fondants can be made with this one recipe. Makes about 1¼ pounds.

⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
1 teaspoon vanilla extract
4¾ cups (about) sifted confectioners' sugar

1. In medium-sized mixing bowl, blend together Eagle Brand Sweetened Condensed Milk and vanilla extract. Gradually stir in sugar; continue to stir until candy is smooth. 2. Mold into desired shapes.

Use Ideas:

1. Use as filling for pitted, dried dates, uncooked prunes or between 2 nut meat or glace cherry halves. 2. Form into small balls and roll in ground nut meats or grated semi-sweet chocolate. 3. Mix in added flavoring and food coloring and form into balls or flat round candies and top each with a piece of glace fruit or nut meat half.

Apricot Coconut Balls

Fruit-packed array of smooth fondants can be made with this one recipe. Makes about 1½ pounds.

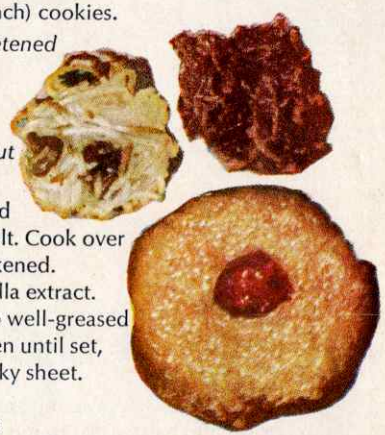
1½ cups (6 oz.) dried apricots, ground
2 cups moist, shredded coconut
⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
Confectioners' sugar, if desired

1. In large-sized mixing bowl, blend together apricots and coconut. 2. Stir in Eagle Brand Sweetened Condensed Milk. 3. Shape into small balls and roll in sugar. Let stand in air until firm.

Chocolate Coconut Drops

Youngsters—oldsters, too—love these chocolate goodies bursting with coconut. Makes about 15 (1½-inch) cookies.

⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
1 square (1 oz.) unsweetened chocolate
⅛ teaspoon salt
1½ cups (4-oz. can) moist, shredded coconut
½ teaspoon vanilla extract



1. In top of double boiler, combine Eagle Brand Sweetened Condensed Milk, chocolate and salt. Cook over rapidly boiling water, stirring often, until thickened. Remove from heat. 2. Stir in coconut and vanilla extract. 3. Drop teaspoonfuls, about 1 inch apart, onto well-greased cooky sheet. 4. Bake in 350° F. (moderate) oven until set, 10 to 12 minutes. 5. Remove at once from cooky sheet.

Peanut Butter Cookies

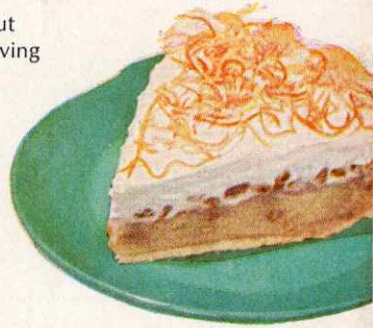
Just watch 'em disappear! Makes 48 (3-inch) cookies.

2 cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
⅔ cup peanut butter
1 egg, slightly beaten
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
1 teaspoon vanilla extract
½ cup finely chopped nut meats, if desired

1. Sift blended dry ingredients. 2. In large-sized mixing bowl, blend peanut butter and egg. 3. Stir in half the Eagle Brand Sweetened Condensed Milk; blend in half the dry ingredients. Repeat. Stir in vanilla extract and nut meats. 4. Drop tablespoonfuls, about 2 inches apart, onto well-greased cooky sheet. 5. Bake in 350° F. (moderate) oven until cooky edges are lightly browned, 10 to 12 minutes. 6. Remove at once from cooky sheet.

2 squares (2 oz.) unsweetened chocolate
¼ teaspoon salt
½ cup hot water
½ teaspoon vanilla extract
½ cup Borden's Heavy Cream, whipped

1. In top of double boiler, put Eagle Brand Sweetened Condensed Milk, chocolate and salt. Heat over rapidly boiling water, stirring constantly, until mixture is very thick. 2. Gradually stir in water, keeping mixture smooth. Continue cooking, stirring often, until mixture thickens. Remove from heat. 3. Stir in vanilla extract. 4. Pour into pie shell. Cool at room temperature about ½ hour. Refrigerate at least 3 hours. 5. Just before serving garnish with whipped cream.



Caramel Pecan Pie

Flavor perfect, kindergarten easy. Makes a 9-inch pie or 7-8 servings.

1 baked 9-inch pastry pie shell, cooled
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
½ cup light brown sugar, firmly packed
Pinch of salt
½ cup coarsely chopped pecan nutmeats
1 cup Borden's Heavy Cream
¼ cup sifted confectioners' sugar
Toasted coconut

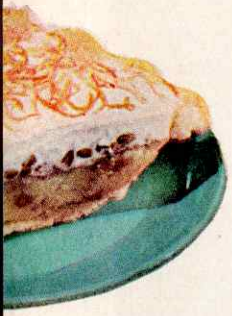
1. In top of double boiler, mix together Eagle Brand Sweetened Condensed Milk, brown sugar and salt. 2. Cook over rapidly boiling water, stirring often, until thickened. Remove from heat. 3. Stir in half the nutmeats. Turn filling into pie shell. Sprinkle remaining nutmeats on filling. Cool to room temperature. 4. In small mixing bowl, whip cream until stiff. Fold in confectioners' sugar. Pile on top of filling. Garnish with coconut. Chill.

Magic Pumpkin Pie

A 9-inch pie that never fails. Makes 7-8 servings.

1 unbaked 9-inch pastry pie shell
2 cups (16- to 17-oz. can) canned pumpkin
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
1 egg
½ teaspoon each salt, nutmeg and ginger
¾ teaspoon cinnamon

1. In large-sized mixing bowl, blend together all ingredients. 2. Turn mixture into pie shell. 3. Bake in 375° F. (moderate) oven until sharp-bladed knife inserted near center comes out clean, 50 to 55 minutes. Cool. Refrigerate at least 1 hour.



Magic Lemon Meringue Pie

A no-cook, creamy, full-flavor lemon filling.
Makes an 8-inch pie or 5-6 servings.

FILLING

1 crumb or baked pastry 8-inch shell, cooled
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
½ cup lemon juice (fresh, reconstituted or frozen)
1 teaspoon grated lemon peel (fresh or dried)
2 egg yolks

1. In medium-sized mixing bowl, blend together Eagle Brand Sweetened Condensed Milk, lemon juice, lemon peel and yolks until thickened. 2. Fill pie shell.

MERINGUE

2 egg whites (at room temperature)
¼ teaspoon cream of tartar
¼ cup sugar

1. In small-sized mixing bowl, whip whites with cream of tartar until they hold a soft peak. Gradually whip in sugar; continue to whip just until whites hold firm peaks.
2. Pile onto pie filling and seal to inside edge of pie shell.
3. Bake in 325° F. (slow) oven, until top is golden brown, about 15 minutes. Cool.

*Use *only one* of these flavorings:

1 cup (6-oz. package) semi-sweet chocolate pieces
1½ cups seedless raisins
1½ cups corn flakes
1½ cups toasted shredded coconut
1½ cups coarsely cut dried dates
1½ cups coarsely chopped nut meats

Old Fashioned Sugar Cookies

Wonderfully rich and crisp. A big-batch recipe; makes about 90 (3-inch) cookies.

2¼ cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
½ cup butter, melted
⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
⅔ cup dark brown sugar, firmly packed
1 egg
1 teaspoon vanilla extract
1 teaspoon lemon extract
Cinnamon-flavored sugar

1. Into large-sized mixing bowl, sift blended flour, baking powder and salt. Make a well in center and put in it remaining ingredients, except cinnamon-flavored sugar. 2. Beat until blended and smooth. 3. Divide dough into 3 equal parts; wrap each and refrigerate until firm, about 2 hours. 4. Remove from refrigerator one portion of cooky dough at a time. Shape dough, about ½ teaspoonful at a time, into balls; place them about 2 inches apart on well-greased cooky sheet. Flatten each ball to 1/16-inch thickness with well-floured glass bottom. Sprinkle with cinnamon-flavored sugar. Bake in 375° F. (moderate) oven until cooky edges are lightly browned, about 5 minutes. Remove at once from cooky sheet.

QUICK 'N EASY COOKIES

Quick Brownies

Everyone loves 'em! Makes 16 (2-inch) squares.

1 cup (6-oz. package) semi-sweet chocolate pieces
⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
1 teaspoon vanilla extract
Pinch of salt
1 cup coarsely chopped walnut meats

1. In top of double boiler, placed over simmering water, melt chocolate. Stir in Eagle Brand Sweetened Condensed Milk. Remove from heat. 2. Stir in remaining ingredients. 3. Turn into greased 8" x 8" x 2" pan lined with greased waxed paper or metal foil. 4. Bake in 375° F. (moderate) oven until toothpick inserted in center comes out clean, about 25 minutes. 5. Turn out of pan onto cake rack. Peel off paper. Cool. 6. With sharp knife cut into 2-inch squares.

Magic 6-in-1 Cookies

A basic recipe you'll use again and again. Makes about 48 (2½-inch) cookies.

3 cups sifted all-purpose flour
3 teaspoons baking powder
¾ teaspoon salt
¾ cup butter, melted
2 eggs
1 teaspoon vanilla extract
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
**Optional flavoring*

1. Into large-sized mixing bowl, sift blended dry ingredients. Stir in remaining ingredients except optional flavoring. 2. Fold in one of the optional flavorings. 3. Drop level tablespoonfuls, about 2 inches apart, onto well-greased cooky sheet. 4. Bake in 350° F. (moderate) oven until cooky edges are lightly browned, 8 to 10 minutes. Remove at once from cooky sheet.

A CAKE TO CELEBRATE

9½-Minute Fruit Cake

Only minutes to prepare for days, even weeks, of pleasure. Makes two 9 x 4-inch loaf cakes or one 9-inch tube cake.

2½ cups sifted flour
1 teaspoon baking soda
2 eggs, lightly beaten
*1 jar (28 oz.) Borden's Ready-to-Use None Such Mince Meat**
1⅓ cups (15-oz. can) Borden's Eagle Brand Sweetened Condensed Milk
1 cup walnut meats, coarsely chopped
2 cups (1-lb. jar) mixed candied fruit (we suggest Borden's Tropical Brand)

Butter 9-inch tube pan or spring form. Line with waxed paper. Butter again. Sift flour and baking soda. Combine eggs, Mince Meat, Eagle Brand, fruit and nuts. Fold in dry ingredients. Pour into pan. Bake in slow (300° F.) oven 2 hours, until center springs back and top is golden. Cool. Turn out; remove paper. Decorate as shown, if desired.
*Two 9-oz. None Such Condensed packages may be substituted. Break Mince Meat into small pieces; put in saucepan. Add 1½ cups water. Stir over medium heat until lumps are broken. Boil 1 minute, stirring constantly. Cool.

GALA PARTY DESSERTS

Uncooked Spanish Cream

A light, refreshing dessert. Makes 4 servings.

1 tablespoon (1 envelope) unflavored gelatine
¼ cup cold water
1 cup boiling water
2 eggs, separated
⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
⅛ teaspoon salt
½ teaspoon vanilla extract
Whipped Cream or fruit, if desired

1. In small-sized mixing bowl, soften gelatine in cold water for 5 minutes. Add boiling water and stir until gelatine dissolves. 2. In large-sized mixing bowl, beat egg yolks until lemon colored. Stir in remaining ingredients except cream or fruit. Stir in gelatine mixture. Place bowl in ice water, stirring often, until a little mixture mounds when dropped from a spoon. Remove bowl at once from ice water. 3. In small-sized mixing bowl, whip egg whites until they hold soft peaks. Fold into gelatine mixture. 4. Turn into lightly greased 1½-pint mold. 5. Refrigerate until firm, 2 to 3 hours. 6. Unmold onto serving dish. Serve with whipped cream or fruit.

Date and Nut Roll

Very, very elegant eating. Makes 8 servings.

2 cups (about 44 wafers or 5¾ oz.) fine vanilla wafer crumbs
1 cup coarsely cut, dried dates
½ cup coarsely chopped nut meats
½ cup Eagle Brand Sweetened Condensed Milk
2 teaspoons lemon juice (fresh, reconstituted or frozen)
Whipped Cream or Hard Sauce

1. In medium-sized mixing bowl, combine wafer crumbs, dates and nut meats. 2. In measuring cup, combine Eagle Brand Sweetened Condensed Milk and lemon juice; pour into crumb mixture and knead well. 3. Form into roll about

PERFECT FRENCH FUDGE

Magic Chocolate French Fudge (Makes about 1¾ pounds) **1.** In top of double boiler, placed over hot water, melt 3 cups (3 packages—6 oz. each) semi-sweet chocolate pieces; stir a few times. Remove from heat.

2. Stir in 1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk, pinch of salt and 1½ teaspoons vanilla extract. Stir only until smooth.

3. Turn into waxed paper-lined 8-inch square pan; spread evenly and smooth surface. Refrigerate until firm, about 2 hours.

4. Turn candy out onto cutting board. Peel off paper. With a sharp-bladed knife, cut fudge into serving pieces. Store in airtight container.

bowl; break into pieces. Whip until fluffy but not melted. 7. Quickly return to tray, cover tray and return to freezing unit. Freeze until firm.
*Water may be reduced to ⅓ cup and 1 cup light cream or evaporated milk used instead of heavy cream.
FOR VANILLA: proceed as above but omit chocolate, use 1½ teaspoons vanilla; do not heat Eagle Brand.

Vanilla Ice Cream (Freezer Type)
Makes 1¼ quarts

1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
2 cups light cream
1 cup cold water
1 tablespoon vanilla extract

1. Combine all ingredients and chill mixture well. 2. Prepare freezer by scalding, then drying can cover and dasher. 3. Chill can and dasher. 4. Fill can ⅔ full with ice-cream mixture. Cover can tightly and set in freezer tub. Put on crank and clamp it in place. Before adding ice, make sure handle works easily. 5. Put 1 quart finely cracked ice in freezer tub. Sprinkle with ½ cup ice-cream salt. Repeat until freezer tub is filled. 6. Turn handle, slowly and steadily, until resistance is felt (5 to 10 minutes), then increase speed until hard to turn (about 10 minutes longer). 7. Drain water from freezer tub, wipe off cover of can and remove it. Be careful not to drop any ice or salt into the ice cream. 8. Scrape ice cream off dasher, and pack down with spoon. 9. Recover can. Close dasher-opening in lid with tight-fitting cork. 10. Repack, using 1 quart ice to 1 cup ice-cream salt. Let stand at least 2 hours. Cover freezer with burlap, heavy paper or carpet until serving time.
FOR CHOCOLATE: proceed as for Vanilla Ice Cream but add 2 squares (2 oz.) unsweetened chocolate to Eagle Brand and heat over boiling water, stirring often, until thickened. 3 inches thick and 3½ inches long. Wrap and refrigerate at least 12 hours. 4. Serve with whipped cream or hard sauce.

Marshmallow Roll
A dress-up dessert, grand for a crowd.
Makes 10 servings.

½ cup Eagle Brand Sweetened Condensed Milk
¼ cup water
½ pound (about 32) regular-sized marshmallows, cut into quarters
½ cup coarsely chopped nut meats
½ cup finely cut, dried dates
2½ cups (about 30 crackers or 5½ oz.) fine graham cracker crumbs
Whipped cream, if desired

1. In medium-sized mixing bowl, blend together Eagle Brand Sweetened Condensed Milk and water. Stir in remaining ingredients except cream. 2. Shape into a roll about 3 inches thick and 6 inches long. Wrap and refrigerate at least 12 hours. 3. Cut roll into 10 equal slices. Garnish with whipped cream.

PUDDINGS NO MIX CAN MATCH

Chocolate Pudding

Try this for a rich, fudge taste. Six ½-cup servings.

1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
¼ teaspoon salt
2 cups water
3 squares (3 oz.) unsweetened chocolate
3 tablespoons cornstarch
1 teaspoon vanilla extract

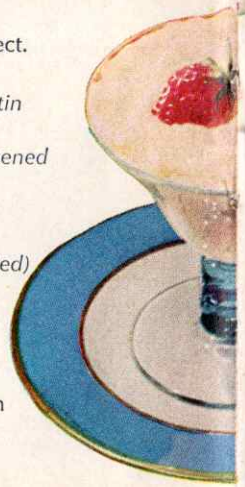
1. In top of double boiler, blend together Eagle Brand Sweetened Condensed Milk, salt and 1½ cups of the water. Add chocolate. Cook over boiling water, stirring, until chocolate melts. 2. Gradually stir remaining ½ cup water into cornstarch, keeping mixture smooth; add gradually to milk mixture while stirring rapidly. 3. Continue to cook, stirring constantly, until thickened. 4. Stir in vanilla extract. 5. Turn into individual serving dishes. Refrigerate.

Pineapple Bavarian Cream

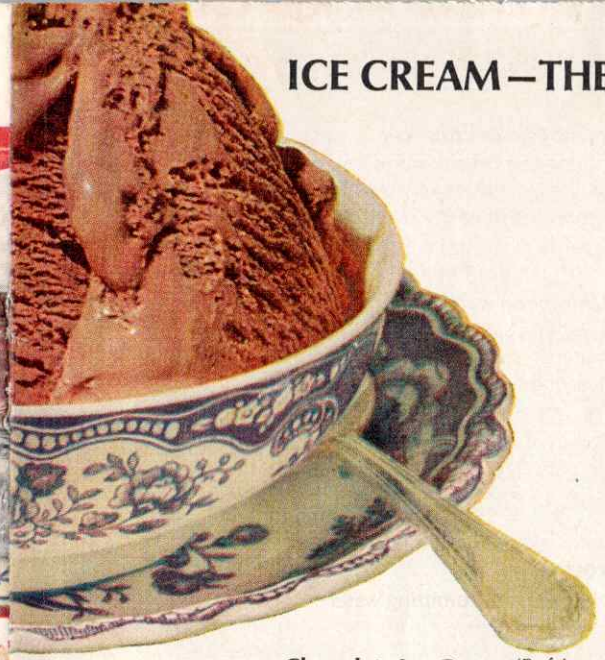
Uses only half the amount of cream you'd expect. Makes six ½-cup servings.

1 tablespoon (1 envelope) unflavored gelatin
¼ cup cold water, ¼ cup boiling water
⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
2 tablespoons lemon juice (fresh, reconstituted or frozen)
½ teaspoon grated lemon peel (fresh or dried)
1 cup CANNED pineapple juice
½ cup Borden's Heavy Cream, whipped
CANNED crushed pineapple, berries or custard sauce

1. In medium-sized mixing bowl, soften gelatin in cold water 5 minutes. Add boiling water and stir until gelatin is dissolved.
2. Stir in Eagle Brand Sweetened Condensed



ICE CREAM—THE SMOOTHEST



Chocolate Ice Cream (Refrigerator Tray Type)

Makes about 1½ pints

⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
1 square (1 oz.) unsweetened chocolate
**½ cup water*
½ teaspoon vanilla extract
1 cup Borden's Heavy Cream

1. Turn refrigerator temperature control to coldest setting. 2. Put Eagle Brand and chocolate in top of double boiler. Cook over rapidly boiling water, stirring often, until thick. Remove from heat. Stir in water gradually. 3. Stir in vanilla extract. Chill in refrigerator. 4. Whip cream to soft custard consistency. Fold into chilled mixture. 5. Turn into ice-cube tray. Cover tray top with waxed paper, metal foil or pliofilm wrap. Freeze to firm mush, about 1 hour. 6. Turn into chilled, medium-sized

FROSTINGS IN A FLASH

Magic Chocolate Frosting

No beating; you get a thick, fudgy frosting every time. Makes 1½ cups: enough to cover tops and sides of two 8-inch cake layers, or 12 cupcakes.

1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
1 tablespoon water
⅛ teaspoon salt
2 squares (2 oz.) unsweetened chocolate
½ teaspoon vanilla extract

1. In top of double boiler, combine Eagle Brand Sweetened Condensed Milk, water and salt. Add chocolate. Cook over rapidly boiling water, stirring often, until thick. Remove from heat. 2. Cool. 3. Stir in vanilla extract. 4. Spread on cooled cake.

Chocolate Peppermint Frosting

Proceed as for Magic Chocolate Frosting, omitting water and vanilla extract. Add 8 regular-sized marshmallows, quartered, and stir until melted. Stir in 2 drops oil of peppermint. Cool. Spread on cooled cake.

Mocha Pecan Frosting

Proceed as for Magic Chocolate Frosting, using 1 teaspoon Borden's Instant Coffee dissolved in the water. Cool. Spread on cooled cake. Garnish with pecan halves.

Milk, lemon juice, lemon peel and pineapple juice. 3. Place mixing bowl in ice water; stir until mixture mounds when a little is dropped from a spoon. Fold in whipped cream. 4. Turn into greased 3-cup mold. Refrigerate until firm, 3 to 4 hours. 5. Unmold onto serving dish. 6. Serve with crushed pineapple or berries or custard sauce.

Creamy Rice Pudding

Never easier, never better tasting. Makes eight ½-cup servings.

½ cup uncooked rice, washed
3 cups boiling water
1½ teaspoons salt
1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
½ cup seedless raisins, if desired
2 eggs
1 teaspoon vanilla extract
¼ teaspoon nutmeg

1. Put rice, water and salt into a heavy 2-quart saucepan. Cover and cook over medium heat until water boils. Reduce heat and simmer until rice is tender, about 15 minutes. 2. Remove from heat. Stir in Eagle Brand Sweetened Condensed Milk and raisins. 3. Beat eggs just until blended. Add gradually, while stirring briskly, to rice-milk mixture. 4. Return to low heat and cook, stirring constantly, until mixture coats a metal spoon. 5. Remove from heat. Stir in vanilla extract and nutmeg. 6. Serve hot or chilled.

SAUCES SMOOTH AS VELVET

Magic Chocolate Sauce

To give even simple desserts a party air. Makes about 2 cups.

1⅓ cups (15-oz. can) Eagle Brand Sweetened Condensed Milk
2 squares (2 oz.) unsweetened chocolate
⅛ teaspoon salt
½ to 1 cup hot water
½ teaspoon vanilla extract

1. In top of double boiler, put Eagle Brand Sweetened Condensed Milk, chocolate and salt. Cook over rapidly boiling water, stirring often, until thickened. Remove from heat. 2. Slowly stir in hot water until sauce is of desired thickness. 3. Stir in vanilla extract. Serve hot or chilled.

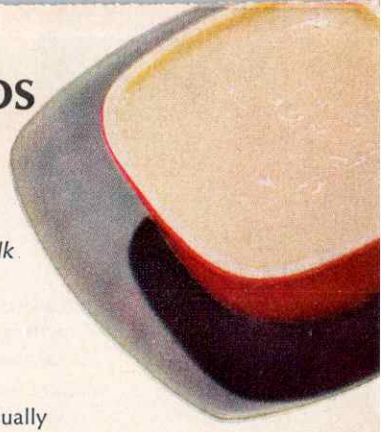
Soft Custard Sauce

Satiny smooth and foolproof. Makes about 1¾ cups.

½ cup Eagle Brand Sweetened Condensed Milk
1 tablespoon flour
¼ teaspoon salt
1½ cups hot water
1 egg, slightly beaten
½ teaspoon vanilla extract

1. In top of double boiler, combine Eagle Brand Sweetened Condensed Milk, flour and salt. Slowly stir in hot water. Cook over boiling water, stirring constantly, until thickened. Remove from heat. 2. Add a little milk mixture to egg, while stirring rapidly; slowly return egg mixture to double boiler, while stirring rapidly. 3. Cook over hot water, stirring constantly, until mixture coats a metal spoon. Remove from heat at once and turn into bowl placed in cold water. 4. Stir in vanilla extract. Remove bowl from water. Chill.

EXTRA CREAMY CUSTARDS



Soft Custard

A thin, smooth, delicate custard.
Makes four ½-cup servings.

½ cup Eagle Brand Sweetened Condensed Milk
1½ cups hot water
¼ teaspoon salt
3 eggs, slightly beaten
1 teaspoon vanilla extract

1. In top of double boiler, combine Eagle Brand Sweetened Condensed Milk, water and salt. Gradually add eggs, while stirring rapidly. 2. Cook over simmering water, stirring constantly, until mixture coats a metal spoon. Remove at once from heat; put pan into cold water. 3. Stir in vanilla extract. 4. Pour into individual serving dishes. Refrigerate.

Coffee Custard

Just stir it up, let the oven create magic eating.
Six ½-cup servings.

3½ teaspoons Borden's Instant Coffee
2 cups hot water
⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
½ teaspoon salt
½ teaspoon vanilla extract
3 eggs, slightly beaten
Nutmeg

1. In quart measure or pitcher, blend together instant coffee and water. Stir in Eagle Brand Sweetened Condensed Milk, salt and vanilla extract. Add eggs gradually, while stirring rapidly. 2. Pour into greased 1-quart casserole or 6 individual custard cups. Sprinkle top with nutmeg. 3. Put casserole into shallow pan; fill pan with hot water to depth of 1 inch. 4. Bake in 325° F. (slow) oven until knife inserted near center comes out clean, about 45 minutes. 5. Cool, then refrigerate.

eanut Butter Fruit Squares

no-cook confection with a favorite flavor.
Makes about 1⅓ pounds.

1 cup pitted, dried dates
½ cup seedless raisins
½ cup currants
¼ cup Eagle Brand Sweetened Condensed Milk
1 cup peanut butter
Confectioners' sugar

. Force fruits through food chopper into medium-sized ixing bowl. 2. Add Eagle Brand Sweetened Condensed Milk and peanut butter; stir until blended. 3. Sprinkle ottom of 8" x 8" x 2" pan with sugar. Turn mixture into an and press evenly on bottom. Sprinkle top with sugar. efrigerate until firm. 4. Cut into 1-inch squares ith sharp knife.

Date-Nut Fondant

never-fail, smooth-as-silk fondant.
Makes about 1½ pounds.

⅔ cup (½ can or 7½ oz.) Eagle Brand Sweetened Condensed Milk
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar
1 cup finely chopped nut meats
½ cup finely chopped, pitted dried dates
Pecan nut meat halves

In large-sized mixing bowl, blend together Eagle Brand veetened Condensed Milk and vanilla extract. Gradually stir in sugar. 3. Blend in nut meats and dates. Turn into 8" x 8" x 2" pan and press evenly on ttom. Refrigerate until firm. 5. With sharp-bladed knife, t into 1-inch squares. Top each piece with a t meat half.

MAGIC RECIPES MADE WITH

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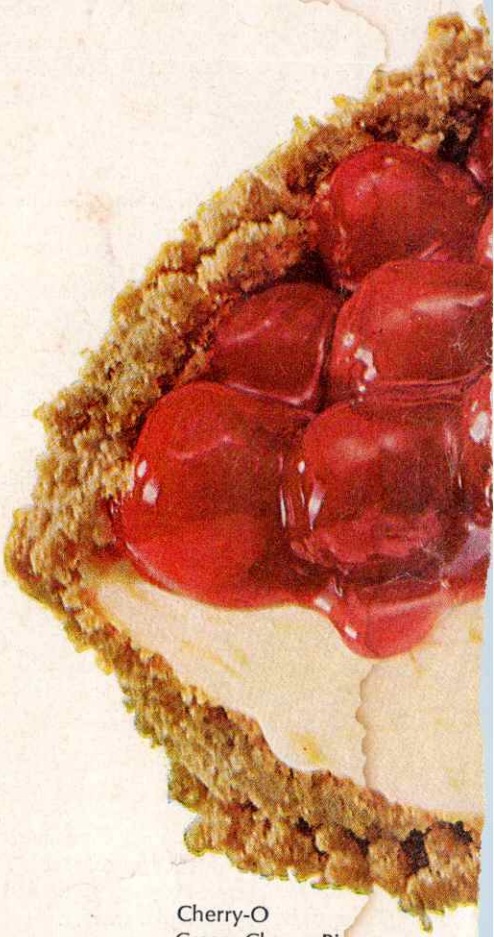

Cherry-O
Cream Cheese Pie,
1st recipe inside